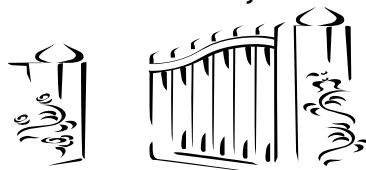




*Bringing your events to life*

## **The Garden Room & Arches Garden**

*at the Winnetka Community House in Winnetka*



### **Progressive Hors d'oeuvre Menu**

620 Lincoln Ave.

Winnetka, IL 60093

847.965.4094

[www.cateredbydesign.com](http://www.cateredbydesign.com)

**INCLUDED WITH**

**Progressive Hors d'oeuvre Menu**

Use of the **Historic Garden Rooms of Winnetka** & Breathtaking **Arches Garden**

This magnificent setting is perfect for your events outdoor ceremony or dining.

**A Fabulous array of artistically displayed cuisine prepared by our Executive Chef  
and served by our extraordinary Service team**

**Complimentary White Linens, Silk Floral Arrangements, Dance Floor, Tables, Chairs,  
Serving Pieces and China, Glass & Silver Place Setting**

**ONE COMPLIMENTARY TASTING**

**AVAILABLE**

Specialty Linens and Chair Covers are Available for an Additional Charge  
Breathtaking floral arrangements and ice sculptures  
Custom China, Flatware & Glassware

**PRICING INFORMATION**

Room Set- Fee of \$275.00

Reserved Bridal Room \$150.00

Ceremony Set-up Fee \$4.00 per guest based upon your guarantee

All prices are subject to 20% Service Charge and Current Sales Tax.

**DISCOUNTS**

Children under 10 year's half price and Children under 3 years are Free

**DEPOSIT AND PAYMENT**

To secure a date, a signed contract and non-refundable deposit are required.

Payment in full is required 72 hours prior to your event.

**RECOMMENDED VENDORS**

A List of Preferred Vendors is Available upon Request

**ADDITIONAL SERVICES**

Catered by Design offers a Day of Planner at a Nominal Fee

**MANY BEVERAGE PACKAGES AVAILABLE**

**Full Premium Bar Service \* Wine, Beer, Soft Drink & Juice Bar \* Soft Drink & Juice Bar \* Full Mixer Package**

Prices Subject to Change based upon Market & Seasonal Availability

In the event of a significant market price change, Client will be notified and offered alternative options.

# Buffet & Passed Progressive Hors d'oeuvres



You're Choice of any **Six** of the following Hors d'oeuvres  
Attractively arranged & served progressively butler style by our staff in formal attire  
on appropriate trays with fresh floral garnish during cocktail hour.

## How the Progressive Hors d'oeuvre Works

We rotate your selection of passed hors d'oeuvre during the cocktail hour.  
This ensures that all your guests will have the opportunity to experience the assortment you've chosen.

## Select

**6 Hot and/or Cold Passed Hors d', 3 Buffet Hors d'oeuvre Platters  
and Sweet Ending**

## **Hot Hors d'oeuvres**

### SEAFOOD

#### **CHESAPEAKE BAY CRAB CAKES**

Fresh Jumbo Lump Crabmeat blended with our special seasoning,  
Homemade Mustard Sauce, Shallots & Scallions

#### **CRAB RANGOON**

Snow Crab Meat blended with Boursin Cheese, wrapped in a Crispy Wonton

#### **SEA SCALLOPS WRAPPED IN BACON**

Tender Scallops Dusted with Seasoned Bread Crumbs Wrapped in Bacon (**1.00 per guest additional**)

#### **GULF COAST STUFFED MUSHROOMS**

With Succulent Shrimp, Flaky Crab Meat & Herbed Breadcrumbs

#### **LOUISIANA SHRIMP SKEWERS**

Gulf Shrimp & Veggies on a Bamboo Skewer brushed with Cajun Butter

#### **LOBSTER MAC & CHEESE**

Succulent chunks of sweet lobster, pasta & creamy mascarpone-Cheddar sauce topped with a crunchy crust of bread  
crumbs, herb butter & lemon zest. Presented in a Frico cup

### SOUP SHOOTERS

#### **TOMATO BASIL SOUP**

Garnished with a Chiffinade of Fresh Basil

#### **BUTTERNUT SQUASH SOUP**

Drizzled with Apple Cider Crème Fraiche (Seasonal)

#### **WILD MUSHROOM BISQUE**

Garnished with Chopped Chervil

#### **SURF & TURF SHOOTER**

Decadent Lobster Bisque accompanied by a Mini Beef Brochette (**3.00 per guest additional**)

## **VEGETARIAN**

### **BRUSCHETTA**

Medallion of Casa Nostra Bread topped with Fresh Tomatoes, Fontinella Cheese,  
Fresh Basil & Seasoned Virgin Olive Oil, served warm

### **ARTICHOKE HEARTS AU GRATIN**

Filled with Savory Mascarpone Cheese & finished with Parmesan Cheese

### **SPANAKOPITA**

Garden Fresh Spinach, Onions, Cream Cheese & Feta in a Flaky Filo Pocket

### **VEGETABLE EGG ROLLS**

Crisp, Garden Fresh Veggies wrapped in an Authentic Oriental Egg Roll Skin  
With Sweet & Sour Sauce for Dipping

### **PEAR & BRIE PURSE**

Pear Jam blended with French Brie Cheese & Slivered Almonds, wrapped in Flaky Filo

### **STUFFED MUSHROOM CAPS**

Fresh Mushroom Cap Stuffed with Red Bell Peppers, Dijon Bread Crumbs & a hint of Sherry Wine

### **FILO CUPS WITH PORTOBELLO MUSHROOMS**

Topped with Creamy Brie

### **ASPARAGUS WITH ASIAGO**

Filo wrapped Asparagus Tips combined with Asiago & Creamy Fontina Cheeses

### **QUICHE FLORENTINE**

Garden Fresh Spinach & Swiss Cheese in a Flaky Pastry Shell

### **SHITAKE & CREMINI MUSHROOM TAPENADE**

In a Phyllo Cup with Chived French Brie Cheese (**1.00 per guest additional**)

### **CRISPY STUFFED POTATO CUP**

With a dollop of Sour Cream Topped with Bacon & Fresh Scallion

### **BOCCONCINI TOSCANO**

Fresh Baby Mozzarella atop a pool of Housemade Vodka Sauce; garnished with a Chiffonade of  
Fresh Basil & a drizzle of Aged Balsamico Served on a Flair plate (**1.50 per guest additional**)

### **FRENCH BRIE WITH RASPBERRY & ALMONDS WRAPPED IN FILO**

French Brie Cheese, Raspberry Preserve accented with Slivered Almonds

### **VEGGIE & JALAPENO CHEESE QUESADILLAS**

Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese & Cilantro  
In Flour Tortillas, served with Salsa Rojo

### **CRISPY POTATO PANCAKES**

Served with Green Apple Relish & Sour Cream

### **CHEESE QUESADILLAS WITH CARAMELIZED ONIONS**

With Chef Miguel's Famous Rojo Sauce

### **WILD MUSHROOM & CRUSHED WALNUT TARTLETTES**

Topped with Fresh Goat Cheese & a drop of Truffle Oil (**1.00 per guest additional**)

### **GRILLED CHEESE TRIANGLES**

Always a Crowd Pleaser

### **GRUYERE MAC & CHEESE**

Served in a Frico cup

## **MEAT**

### **CHICKEN WELLINGTON**

Tender Chicken Breast nestled in Flaky French pastry with a Wild Mushroom & Shallot Duxelle

### **GRILLED CHICKEN QUESADILLAS WITH CARAMELIZED ONIONS**

Served with Chef Miguel's Famous Rojo Sauce

### **BACON STUFFED MUSHROOMS**

Crispy Bacon & Fresh Vegetable Filled Mushroom Caps

### **THAI CHICKEN SATÉ**

Thai Style Chicken Skewers brushed with a Savory & Spicy Peanut Sauce

### **CHICKEN & PINEAPPLE BROCHETTES**

Tender Chicken Breast, Juicy Pineapple Glazed with Sweet & Sour Sauce on a Bamboo Skewer

### **CHICKEN POTSTICKERS**

Served with Garlic Soy Sauce

### **FIRE ROASTED VEGETABLE & BEEF BROCHETTE**

Tender Sirloin with Fire Roasted Veggies brushed with Teriyaki Glaze

### **THAI BEEF SATÉ**

Thai Style Beef Tenderloin brushed with a Savory & Spicy Peanut Sauce

### **MINI DOGS**

Wrapped in a Flaky Puff Pastry with Ketchup & Mustard

### **CHICKEN CAESAR ROULADES**

Flat Bread rolled with Grilled Chicken, Tomatoes, Housemade Croutons & Caesar Mayo

### **GRILLED CHICKEN & FIRE ROASTED VEGETABLE KABOB**

Succulent Chicken with Fire Roasted Veggies brushed with Teriyaki Glaze

### **BEEF WELLINGTON**

Beef Tenderloin nestled in Flaky French pastry with a Wild Mushroom & Shallot Duxelle

### **SAUSAGE STUFFED MUSHROOMS**

Mild Italian Sausage, Seasoned Bread Crumbs & Parmesan Cheese

### **SOY GLAZED BACON WRAPPED WATER CHESTNUTS**

Dusted with Seasoned Breadcrumbs & wrapped with Dry Cured Bacon

### **BABY LAMB CHOPS DIJONAISE**

French Trimmed Baby Lamb Chops encrusted with Dijon Mustard & Seasoned Bread Crumbs

**(3.00 per guest additional)**

### **GRILLED TENDERLOIN QUESADILLA**

Flour Tortillas with Tenderloin strips, Tri Colored Bell Peppers, Sweet Red Onions & Shredded Chihuahua Cheese, accompanied by Chef Miguel's Famous Rojo Sauce

### **MINI BBQ MEATBALLS**

Meatballs glazed with our very own Tangy BBQ Sauce served on a Pretzel Stick

### **TWO OUNCE CHEESY BEEF SLIDER**

Hand Formed Melt in your Mouth Tender Ground Beef Topped with a Paper Thin

Sweet Red Onion Ring Served on a Mini Bun

### **SAUSAGE & PEPPER SKEWER**

Medallions of Italian Sausage with Roasted Green, Red & Yellow Peppers

### **QUICHE LORRAINE**

Bacon, Onion, Swiss Cheeses & Eggs blended & baked in a Flaky Pastry Shell

### **SAVORY CHILI CON CARNE TART**

Housemade Beef Chili topped with Queso Fresco, Cheddar & Cilantro in an Crispy Mini Tortilla Shell

# Cold Hors d'oeuvre

## MEAT

### **ANTIPASTO SKEWER**

Imported Salami, Cappacola, Mortadella & Fresh Mozzarella & Pepperoncini  
Arranged on a Knotted Bamboo Skewer & Drizzled with Red Wine Vinaigrette

### **PEPPERCORN SEARED TENDERLOIN CROSTINI**

with Cherry Tomato, & a dollop of Basil Horseradish Aioli (**1.00 per guest additional**)

### **HARVEST CHOPPED CHICKEN SALAD**

With Apples, Raisins & Pecans Served on Mini Brioche Bun

### **GRILLED CHICKEN ROULADES**

Flour Tortillas rolled with Grilled Chicken, Queso Crema, Sweet Red Bell Peppers,  
Shredded Jalapeno Cheese, Fresh Cilantro & Sliced Scallions

### **HERB CRUSTED SIRLOIN OF BEEF CROSTINI**

Topped with Fresh Chervil & Horseradish Aioli

## VEGETARIAN

### **STUFFED CHERRY TOMATOES**

Sweet Cherry Tomato filled with Seasoned Mascarpone Cheese

### **VEGETARIAN CALIFORNIA MAKI ROLLS**

Sushi Rice with Nori, Cucumber, Avocado & Sesame; served with Wasabi, Pickled Ginger & Soy Sauce

### **ARTICHOKE & SUNDRIED TOMATO PITA BREAD TRIANGLES**

Brushed with herbed Olive Oil, Sundried Tomato Spread & Marinated Artichoke Hearts

### **CAPRESE BITE**

Fresh Tomato, Bocconcini Cheese & Sweet Red Onion Drizzled  
with Fresh Basil Vinaigrette Served on a Baby Brioche Buns

### **SOUTH OF THE BORDER ROULADES**

Flour Tortillas Rolled with Queso Crema, Sweet Red Bell Peppers, Shredded Jalapeno Cheese,  
Fresh Cilantro & Sliced Scallions

### **GREEK SALAD ENDIVE CUP**

Chopped Salad of Crisp Iceberg & Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives & Feta Cheese tossed  
with Herbed Olive Oil & Red Wine Vinegar Dressing encased an Endive Leaf (**2.00 per guest additional**)

### **TORTELLINI SKEWERS**

Spinach, Tomato & Egg Tortellini's filled with Cheese; skewered with a Trilogy of Sweet Red, Yellow & Green Bell  
Peppers; drizzled with Pesto Sauce

### **MOROCCAN FLATBREADS**

Stuffed & Rolled with Grilled Romaine, Yellow Squash, Carrots, Sundried Tomatoes &  
Roasted Red Peppers; served with an authentic Green Mole Dipping Sauce

### **CAPRESE SKEWER**

Mini Bocconcini Ball, Sweet Grape Tomato & Black Olive on a Knot Skewer, Drizzled with a Fresh Basil Pesto

### **TORTILLA WITH AVOCADO RELISH**

Avocado Relish & a swirl of Queso Crema served in an Crispy Mini Tortilla Shell

### **STUFFED PEAPODS**

Fresh Crisp Peapods Filled with Seasoned Mascarpone Cheese & Walnuts

### **ASIAN VEGETABLE & NOODLE SALAD**

*Presented in a Chinese "To Go" Container with Chopsticks*

Tossed with Gingery Soy Dressing

## **SEAFOOD**

### **FUTOMAKI ROLLS**

Nori Seaweed wrapped around Sushi Rice with Kanyo, Salmon Roe, Crabmeat, Radish & Cucumber; served with Wasabi, Pickled Ginger & Soy Sauce

### **JUMBO SHRIMP SHOOTER**

Jumbo Gulf Shrimp served in a puddle of Cocktail Sauce garnished with a Fresh Lemon Triangle & Sprig of Chive Served in a Shot Glass (**1.00 per guest additional**)

### **THINLY SLICED SCOTTISH SMOKED SALMON ROUND**

With Wasabi & Red Onion on a Fresh Zested Seedless Cucumber

### **TORTILLA WITH SHRIMP CEVICHE**

Housemade Shrimp Ceviche & Lime Crema served in an Crispy Mini Tortilla Shell

### **PEPPADEW CEVICHE**

Succulent Gulf Shrimp tossed with a Peppadew Salsa topped with Chopped Avocado served in a Flat Bottomed Spoon (**1.00 per guest additional**)

### **PUMPERNICKEL WITH FRESH SHRIMP**

Pumpernickel Toast with Chive Cream Cheese, Fresh Shrimp & Dollop of Cocktail Sauce

### **SMOKED SALMON CROSTINI**

Smoked Salmon Rose topped with Wasabi Sour Cream

### **CALIFORNIA MAKI ROLLS**

Sushi Rice with Nori, Cucumber, Avocado, Crabmeat & Sesame; served with Wasabi, Pickled Ginger & Soy Sauce

### **WRAPPED ASPARAGUS**

Asparagus Tips wrapped with Smoked Salmon & a hint of Chive Cream Cheese

### **GRILLED & CHILLED SHRIMP SKEWER**

Marinated in a Tangy Red Pepper Sauce Topped with a dollop of Pesto Sauce (**1.50 per guest additional**)

### **SHRIMP STUFFED POTATOES**

Whole Poached Shrimp and Scallion Sour Cream stuffed in a skin on Creamy Baby Red Potato Half



*Bringing your events to life*



## **HORS D'OEUVRE PLATTERS**

**(Choose Three)**

### **GRILLED VEGETABLE**

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Marinated Artichoke Hearts artistically arranged & drizzled with Balsamic Vinaigrette Dressing

### **INTERNATIONAL CHEESE BOARD**

Exquisite Array of Imported & Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeno garnished with Red Grapes served with assorted Crackers & Flatbread

### **MEDITERRANEAN PLATTER**

Includes Hummus, Tomato Basil Bruchetta Relish & Roasted Garlic Red Pepper Spread  
Served With Pita Triangles & Crostini

### **ANTIPASTO**

Lavish assortment of Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini, Marinated Artichoke Hearts, Garnished with Roasted Red Peppers & Sliced Casa Nostra Bread

### **THE LITTLE DIPPER**

Our Famous Chicken & Albacore Tuna Salad served with Soft Pita Triangles

### **VEGETABLE CRUDITÉ**

Overflowing with Fresh Vegetables Broccoli & Cauliflower Floweret's, Carrots, Celery Sticks, Sliced Zucchini, & garnished with Radish Rosettes Served with Creamy Herb or Cucumber Dill Dip

### **CHILLED WHOLE POACHED SALMON**

With a Seafood Stuffing, Served with Sliced Cucumber, Diced Red Onions, Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread

### **PETITE SANDWICH ARRANGEMENT**

Breast of Turkey, Smoked Ham, Albacore Tuna & Roast Beef on Petite Fresh Baked Rolls accompanied by Dijon Mustard, Honey Mustard & Whipped Horseradish Sauce

### **MEDLEY OF WRAPS**

**(Choose Three Wraps)**

**Grilled Chicken Caesar** Crisp Romaine, Grilled Chicken, Tomato & Housemade Croutons With Creamy Caesar Dressing

**Orchard Tuna Salad Wrap** - With Granny Smith Apples & Dried Cranberries topped With Tomato & Crisp Lettuce

**Grilled Chicken & Sautéed Fresh Spinach Wrap** With Mango Salsa

**Turkey Club Wrap** With Bacon, Lettuce & Tomato With Roasted Tomato Mayonnaise

**Caprese Wrap** With Tomatoes, Fresh Mozzarella, Sweet Red Onions & Basil Oil

**Zen Vegetarian Wrap** With Grilled Zucchini, Yellow Squash, Carrots, Asparagus & Hummus

### **BAKED FRENCH BRIE WITH APRICOTS**

Apricot preserve & Pecans wrapped in a Puff Pastry Masterpiece Displayed on a Silver Tray with Gourmet Wafers

### **BAKED FRENCH BRIE WITH RASPBERRY EN CROUTE**

Raspberry Preserves accented with Slivered Almonds wrapped in Puff Pastry Masterpiece Displayed on a Silver Tray with Gourmet Wafers

## **SWEET ENDING**

### **Assorted Homemade Cookies**

Biscotti, Double Chocolate Chip, Oatmeal Raisin & Melt in Your Mouth Fancy Butter Cookies

## **CONTINENTAL COFFEE & HERBAL TEA SERVICE**

### **Included with Progressive Hors d' Menu**

Freshly Brewed Dark Roasted Columbian Regular & Decaffeinated Coffee, Assorted Tazo Teas, Signature Sweeteners, Lemon Wedges & Cream

# **Progressive Hors d'oeuvre Menu**

**Designed for 50 Guests or More**

## **Pricing Information**

**0.00 Per Guest**

## ***Progressive Hors d'oeuvre Menu with House Wine Bar***

**0.00 Per Guest with Two Hour Wine Bar**

**0.00 Per Guest with Three Hour Wine Bar**

**0.00 Per Guest with Four Hour Wine Bar**



## **UPGRADED HORS D'OEUVRE PLATTERS**

### **JUMBO SHRIMP COCKTAIL DISPLAY**

Three Jumbo Gulf Shrimp per guest served with Cocktail Sauce garnished with a Fresh Lemon Triangle & Sprig of Chive Served in a Designer Bowl **(4.50 per guest)**

### **SNOW CRAB CLAWS (MARKET)**

With Cocktail Sauce and Lemon Garnish

### **NIGIRI-ZUSHI – AHI TUNA, SALMON & PRAWN**

**(Three Pieces per guest)**

The Freshest of Seafood Delicately Placed over Hand Molded Su-Meshi With Wasabi, Ginger & Soy Sauce for dipping  
**(0.00 per guest)**

### **GRILLED & CHILLED BEEF TENDERLOIN**

Sliced Tenderloin of Beef beautifully displayed, served with Gourmet Mustards & Fresh Baked Hinged Rolls  
**(0.00 Each Makes 24 Petite Sandwiches)**

# **STATIONS**

**Uniformed Chef Attended**

**SMASHED**  **POTATO BAR**

**Stemmed Glass Waiting For Your Creation**

**RED SKINNED MASHED & WHIPPED RUBY RED YAMS**

**Top your masterpiece with any of the following:**

Sharp Cheddar, Parmesan Cheese, Crumbled Bacon, Whipped Butter, Sour Cream,  
Baby Marshmallows, Brown Sugar, Chives, Scallions & Chunky Pico de Gallo

**0.00 Per Guest**

**Uniformed Chef Attended**

**Peppadew**  **Ceviche Margarita** **Station**

**Succulent Gulf Shrimp tossed with a Peppadew Salsa**

**Garnished with Chopped Avocado & Lime**

**Served in a Stem Glass with a Homemade Tortilla Crisp**

**0.00 Per Guest**

**FROMAGE STATION** 

**ELEVATIONS OF CHEESE**

**Exquisite Array of Imported & Domestic Cheeses Displayed on Granite Palettes**

Brie, Monchego, Fontinella, Morbier, Gorgonzola and Cheddar garnished with Red Flame Grapes & Berries  
served with assorted Crackers, Flatbread, Fig & Raspberry Preserves

**&**

**MEDITERRANEAN DISPLAY**

Includes Hummus, Tomato Basil Bruchetta Relish & Roasted Garlic Red Pepper Spread  
Served with Pita Triangles & Crostini

**0.00 Per Guest**

**CHICAGO  STOCKYARDS**  
**BACK OF THE YARDS CARVERY**

**Uniformed Chef Carved**

**TENDER ROAST TOP SIRLOIN OF BEEF**

With Whipped Horseradish Sauce & Gourmet Stone Ground Gourmet Mustards

**SLOW ROASTED BREAST OF TURKEY**

With Cranberry Chutney & Gourmet Stone Ground Mustards

**HERB CRUSTED PORK LOIN**

Herb & Spice Rubbed Center Cut Pork Loin Accompanied by Apricot & Apple Chutney  
& Gourmet Stone Ground Mustards

**(Choice of One)**

**Served with Fresh Baked Rolls**

**0.00 Per Guest**

**PAN SEARED BEEF TENDERLOIN**

With Gourmet Stone Ground Mustards & Whipped Horseradish Sauce

**0.00 Per Guest**

**Served with Fresh Baked Hinged Rolls**

**RACK OF BABY LAMB CHOPS DIJONAISE**

French Trimmed Encrusted With Dijon Mustard & Seasoned Bread Crumbs

**0.00 Per Guest**

**BUCK TOWN**

**Sushi**



**Station**

**FUTOMAKI MAKI ROLLS**

Nori Seaweed wrapped around Sticky Rice with a variety of Fillings

**CALIFORNIA MAKI ROLLS**

Sticky Rice with a variety of Fillings

**VEGETARIAN CALIFORNIA MAKI ROLLS**

Sticky Rice with Avocado, Cucumber & Sesame Fillings

With Wasabi, Ginger & Soy Sauce for dipping

**0.00 Per Guest**

**With the addition of**

**NIGIRI-ZUSHI**

**Ahi Tuna, Salmon & Prawn Nigiri -Zushi**

The Freshest of Seafood Delicately Placed over Hand Molded Su-Meshi

With Wasabi, Ginger & Soy Sauce for dipping

**0.00 Per Guest**

**Uniformed Chef Attended**

## Asian Persuasion



## Salad Creation

Crisp Fresh Spinach & Mixed Greens, Grilled Chicken, Mandarin Oranges, Scallions, Roasted Almonds  
Garnished with a Fresh Strawberry on Bamboo Knot Skewer accompanied by  
Roasted Sesame & Berry Vinaigrette Dressing  
**Served in a Stemmed Glass with a Won Ton Crisp**  
**0.00 Per Guest**

## South of



## the Border

### **PACIFICO SHRIMP FAJITAS**

Succulent Shrimp Sautéed with Fresh Tomato, Onions & Green Bell Peppers

### **CHICKEN FAJITAS**

Boneless Breast of Chicken Strips Sautéed with Fresh Tomato, Onions & Green Bell Peppers

### **STEAK FAJITAS**

Strips of Beef sautéed with Fresh Tomato, Onions & Green Bell Peppers accompanied by  
**Sliced Jalapeño Peppers, Sour Cream & Flour Tortillas**  
**(Choose One of the Above)**

### **SOUTH OF THE BORDER ROULADES**

Flour Tortillas Rolled with Queso Crema, Sweet Red Bell Peppers, Shredded Jalapeno Cheese,  
Fresh Cilantro & Sliced Scallions

### **THE BEST GUAC & HOMEMADE TORTILLA CHIPS**

Stone Ground Tortilla Chips with Miguel's Homemade Guacamole & Chunky South of the Border Pico de Gallo  
**0.00 Per Guest**

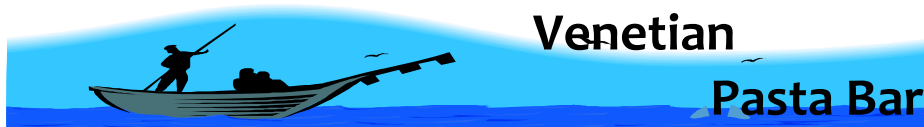
**UNIFORMED CHEF ATTENDED**

## Chopped Tini



## Salad Station

Chopped Mixed Greens, Grilled Chicken Breast, Crumbled Feta Cheese, Bacon, Scallions  
and Homemade Croutons tossed with Champagne Vinaigrette Dressing Garnished with a Knotted Bamboo Skewer  
of Fresh Mozzarella, Cherry Tomato & Black Olive Served with a Crusty Baguette  
**Served in a Martini Glass**  
**0.00 Per Guest**



**UNIFORMED CHEF ATTENDED**

All Our Pastas Are Made Fresh In Our Kitchen Using Semolina & Durum Wheat Flour

**CHOICE OF THREE SIGNATURE PASTAS**

Rigatoni – Rotini – Shells

Available **Flavor for above pastas - Plain, Tomato, Herb and Fresh Spinach**

Tri Colored Cheese Tortellini and Mini Raviolis

**CHOICE OF THREE HOMEMADE SAUCES**

Pomodoro – Marinara – Tomato Basil - Pesto Ala Crème – Bolognese - Absolute Vodka Sauce

Alfredo – Portobello Mushroom Marinara - Broccoli Aglio Olio or

Saffron Cream Sauce with Sweet Peas & Capers

**Grated Romano Cheese**

**CASA NOSTRA BREAD**

Hard Crusted Italian Bread Right from the Brick Oven served with Seasoned Olive Oil

**0.00 Per Guest**

**Uniformed Chef Attended**

**HEAVENLY & HEALTHY**

**Deconstructed Salad Station**

**CAESAR**

Crisp Romaine



**SPINACH**

Baby California  
Leaf Spinach



**FIELD GREENS**

Fresh Mesculin Baby Greens  
Red Chard, Wild Arugula & Tatsoi

**Toppings**

Cherry Tomatoes, Hearts of Palm, Cucumbers, Crumbled Feta Cheese, Caramelized Walnuts,  
Dried Cranberries, Sweet Red Onions, Crumbled Bacon, Mandarin Oranges, Scallions, Roasted Almonds &  
Fresh Sliced Strawberries and Homemade Croutons

**Dressings**

Roasted Sesame, Champagne Vinaigrette & Creamy Caesar

**Warmed Pita Bread**

Brushed with Seasoned Olive Oil & Sprinkled with Herbs & Spices

**0.00 Per Guest**

*Optional*

**4oz -Grilled Chicken Breast 1.50 Per Guest – 5 - Grilled Shrimp 3.00 Per Guest**

**PLEASE CALL FOR PRICING**